

PIERRE SPARR®

GEWÜRZTRAMINER SÉLECTION. 2009

Color	White
Varietal	100% Gewürztraminer
Appellation	Alsace AOC
Residual sugar	4.67 g/l
Alcohol content	13.3% alc/vol
Size of vineyard	45.71 acres
Location of vineyard	From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin) 50 miles North to South
Soil	Granite, limestone, gneiss, chalk and clay
Yield	4.58 T/a
Age of the vines	27 years
Harvest	Mid-October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; no malolactic
Aging process	Stainless steel tanks
Aging potential	3 to 4 years
Appearance	Bright golden yellow
Nose	Notes of rosewood, licorice and some ivy
Palate	Full bodies with a delicate acidity and minerality, nicely crisp
Food pairing	Oysters with curry sauce, orange duck, wolf perch on lemon grass, fowl curry, blue cheeses

